



BREAKFAST MENU

Served Monday to Friday between 7 & 11

Saturday & Sunday between 8 & 11

CONTINENTAL – Served at the buffet, please help yourself from the selection below

Fruit juices, Selection of cereals, Natural yoghurt, Fresh fruit platter, Croissants with butter & jam

FRESH FROM THE KITCHEN - Please order from the selection below

FULL ENGLISH – Potters Oak smoked dry cured bacon, Taylors sausage, grilled mushroom, tomato, Taylors black pudding with fried, scrambled or poached South Lakeland free-range eggs

SPECIALITY EGGS OF THE DAY – Daily special of classic egg dishes – made from local ingredients

EGGS FLORENTINE – Spinach, poached eggs, toasted muffin, hollandaise sauce

HOME SMOKED HADDOCK – Dry cured bacon, two poached eggs, English muffin & Hollandaise sauce

VEGETARIAN BREAKFAST – Vegetarian sausage, vegetarian black pudding, grilled mushroom, home made baked beans, potato hash, eggs (cooked to your choice)

FRENCH TOAST – Toasted brioche, oak cured bacon, Maple syrup, Lakes Distillery The One whisky butter

BREAKFAST SANDWICH – Taylors dry aged steak, melted farmhouse cheddar, sauté onions, horseradish

HOME MADE STONE FLOUR PANCAKES – Maple syrup, grilled streaky bacon and Cornish clotted cream

GRILLED OAK SMOKED KIPPER – Burnt butter and cappers, lemon wrap, soft poached egg

HEALTHY – Smashed avocado, poached egg on toasted rye, squash hash

YORKSHIRE STONE MILLED PORRIDGE OATS – Made to your liking with organic Lakes milk

SMOKED SALMON AND EGG – Cartmel smoked salmon, scrambled egg, toasted muffin, black truffle and feve

Teas & Coffees

JUICES & SMOOTHIES